

Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **26**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **70 C**, Time **70 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 3.5 kg (53.8%) | 80 % | 8 |
| Grain | Strzegom Pilzneński | 1.5 kg (23.1%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.5 kg (7.7%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.3 kg (4.6%) | 55 % | 985 |
| Grain | Fawcett - Crystal | 0.25 kg (3.8%) | 70 % | 160 |
| Grain | Fawcett - Dark Crystal | 0.25 kg (3.8%) | 71 % | 300 |
| Grain | Chocolate Malt (US) | 0.2 kg (3.1%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 300 ml | White Labs |